



SWISS WAGYU

Wagyu meat is one of the world's most precious and popular meats, highly appreciated for its extraordinary quality, tenderness and rich taste. The word "Wagyu" comes from Japan and literally means "Japanese cow" ("wa" means Japan and "gyu" means cow). This meat is well-known for its high level of "marbling", that is the intramuscular fat veins that give a unique taste and an overall buttery texture.

Our of, a meat that has been especially selected for you From the passion farmers of Aargau Canton farmers born the "Swiss Wagyu" selected directly by our butcher to offer you the finest cuts.

Discover the cuts availability chf 41.50 per 100 g s.d.

"Tasting Wagyu"

Tasting Menù

119.50 chf per persona



Swiss Wagyu "bresaola" from Aargau

served with "scrocchiarella" focaccia and demi-glace (rich brown sauce)



Risotto "Riserva San Massimo"

Herb flavoured Wagyu lard, black truffle flakes, creamed with 32 month old Parmesan cheese



Wagyu sliced rib-eye (200 g), potato mille-feuille, Caffé de Paris sauce



Small desserts from our pastry shop "Pane & Zucchero"

SWISS MEAT

Min. 20 days of maturation - marbling level 3/6 - taste intensity 7

Recommended minimum weight 200 gr

Rib-Eye	Entrecôte	Fillet	Picaña	Entraña
14.90 x 100g	14.90 x 100g	16.50 x 100g	10.80 x 100g	10.80 x 100g

LARGE CUTS Dry-aged on the bone

	T-bone steak	Tomahawk	Rib-steak
From 20 - 30 days	14.50 x 100g	11.50 x 100g	11.50 x 100g
From 30 - 50 days	16.50 x 100g s.d.	13.50 x 100g s.d.	12.50 x 100g s.d.
Over 50 days	18.50 x 100g s.d.	18.50 x 100g s.d.	15.50 x 100g s.d.

s.d. Secondo Disponibilità – According to availability

OTHER SPECIALITIES OF OUR BUTCHER

Lamb chops with grilled vegetables	34.50
Traditional “Luganighetta” sausage with tasty potatoes	24.50

Specialities in double cooking

Slow cooked and then grilled in our charcoal oven

Pork ribs with baked potatoes	28.50
Swiss cockerel marinated with our rub and French fries	26.50
Pork shank marinated in dark beer with tasty baked potatoes and sauce	26.50



Waiting for the meat to rest

Swiss Wagyu “bresaola” (dry-salted) from Aargau	14.50
served with a crispy, flat pizza bread and demi-glace (rich brown sauce)	
Crispy onion rings	7.50
Ticino-style salami served with “Boretana” onions	7.50
Smoked scamorza cheese rolls with bacon	9.50

STARTERS

Small bites 36.50

A taste of our famous starters

Crispy onion rings, traditional grandmother's meatballs, Swiss beef tartare, beef carpaccio with olive oil, lemon and pepper from the Maggia Valley, local salami made by Mr Campora from Bioggio, Gruyere cheese

HAND-CUT BEEF TARTARE 36.50

- with Cantabrian anchovy mayonnaise

- with guacamole sauce, caramelized onion and crispy nachos

- with sun-dried tomato pesto, “burratina” cheese and caper fruit

Traditional meatball with tomato sauce and crostini bread	12.50
Foie Gras escalope with grilled brioche bread, caramelized onion, fruit chutney and demi-glace	24.50
Swiss beef carpaccio with Evo oil, lemon and pepper	18.50
Swiss beef rump steak marinated in salt and sugar, citrus fruits aroma	21.50
Swiss Picanha “raw ham” matured 40 days, with saffron mayo and demi-glace	24.50
Cold smoked Swiss Black Angus sashimi fillet 150 g	29.50
Classic beef tartare 200 g, served on its bone marrow	34.50



SALADS

Green

(lettuce, soncino salad, rocket salad and baby spinach) **7.50**

Mixed

(lettuce, soncino salad, rocket salad, tomato slices, carrots, radicchio salad) **8.50**

Manzetta

(beef carpaccio, Gottardo cheese flakes, French sauce, lettuce, radicchio salad) **25.50**

Cesarona

(grilled chicken breast, shaved Grana cheese, bread croutons, lettuce, cherry tomatoes, capers, French sauce) **19.50**

Fitness

(roasted turkey thin-cut, avocado, walnut, lettuce, baby spinach) **22.50**

Sostanziosa

(beef strips sautéed with balsamic vinegar, croutons, lettuce, rocket salad) **23.50**

PASTAS

Fresh ravioli

ravioli stuffed with Gottardo cheese, served with herb butter and beef stock **23.50**

Risotto riserva San Massimo

herb flavoured Wagyu lard, black truffle flakes creamed with 32 month old Parmesan cheese **32.50**

Fresh tagliatelle - traditional recipe

served with bolognese sauce and Gottardo cheese **21.50**



HAMBURGER

The burgers are entirely of our own production and the selected meats are 100% Swiss sourced from fine cuts.

They are expertly seasoned by our chefs and served in a fantastic artisan sandwich produced according to our recipe.

The grilled meat will give you a unique experience.

Trio of Mini Burgers from the "Braceria"

Tasting of our three most famous burgers ever in mini version

Swiss, USA, Black and Raw **28.50**

Nero e Crudo

Charcoal bun with beef tartare, guacamole, stracciatella cheese, crispy nachos and caramelized onions **21.50**

Elvetico

220 g 100% Swiss beef with salad, raclette cheese, potatoes and pickles **18.50**

Usa

220 g 100% Swiss beef with salad, tomato slice, cheddar cheese, bacon and caramelized onion **19.50**

Italia

220 g 100% Swiss beef with rocket salad, tomato slice, buffalo mozzarella, basil pesto **19.50**

Lugano Pit beef

Slices of very tasty beef, cooked at low temperature, lightly smoked, served in a very soft bun topped with tartare sauce, salad and caramelized onion **18.50**

Wagyu del Canton Argovia

200 g Swiss Wagyu with smoked scamorza cheese, fresh baby spinach and truffle **34.50 s.d.**



SIDE DISHES

POTATOES

FRENCH FRIES

"Le classiche" classic ones	5.50
"Le gustose" with cheddar cheese and crispy bacon	7.50
"Le tartufate XL" with cheese and black truffle	18.50

TRADITIONAL

Baked sweet potato, topped with raclette cheese and chives	8.50
Tasty old style baked potatoes	5.50
Mashed potatoes	7.50
Black truffle mashed potatoes	9.50

VEGETABLES

Amburgine topped with herbs and garlic	5.50
Roasted corn cob	5.50
Spinach with oil and garlic	5.50
Mixed grilled vegetables	7.50
Mixed mushrooms	7.50

SAUCES homemade

"Bernese" sauce	2.50
3-Pepper sauce	2.50
Chimichurri sauce	2.50
"Braceria" sauce with mushrooms and truffle	3.50



“Our Trip”

Tasting menù

Min. 2 persons 74.50 chf per person

Small bites

Small selection of our starters

Crispy onion rings, traditional grandmother's meatballs, Swiss beef tartare, beef carpaccio with vinaigrette and pepper, local salami made by Mr Campora from Bioggio, Gruyere cheese

From the grill

The selection of our Grill Master

Our meat matures on average between 15 to 30 days
and it is carefully selected for your tasting menù

Entraña Picaña Entrecôte Rib-Eye

400 g./med p.p.

Side dishes

Small Chef selection

Dessert

Small dessert from our pastry shop “Pane & Zucchero”



“ Menù dry-aged”

Tasting menù

for 2 persons

99.50 chf per person

Tris of homemade raw meats

Swiss beef carpaccio

Swiss beef rump steak, marinated

Swiss Picanha “Raw ham”

From the grill

Our grill master’s special selection

Swiss black Angus rib eye (1kg approx.), 40 days of maturation

Side dishes

Small Chef selection

Dessert

Small dessert from our pastry shop “Pane & Zucchero”



For those who doesn't like meat

Spaghetti "chitarra" style with tomato and basil	19.50
Spelt salad with buffalo mozzarella cheese, cherry tomatoes and rocket salad	25.50
Legume Veg Burger with potatoes, tomato and salad	21.50
Risotto "milanese" style with permesan cheese wafer	21.50

For the little ones

Pasta with tomato sauce	10.00
Grilled chicken breast with French fries	14.50
Mini-Burger with French fries	14.50
Breaded chicken breast with French fries	16.50
Hamburger on the plate	10.50